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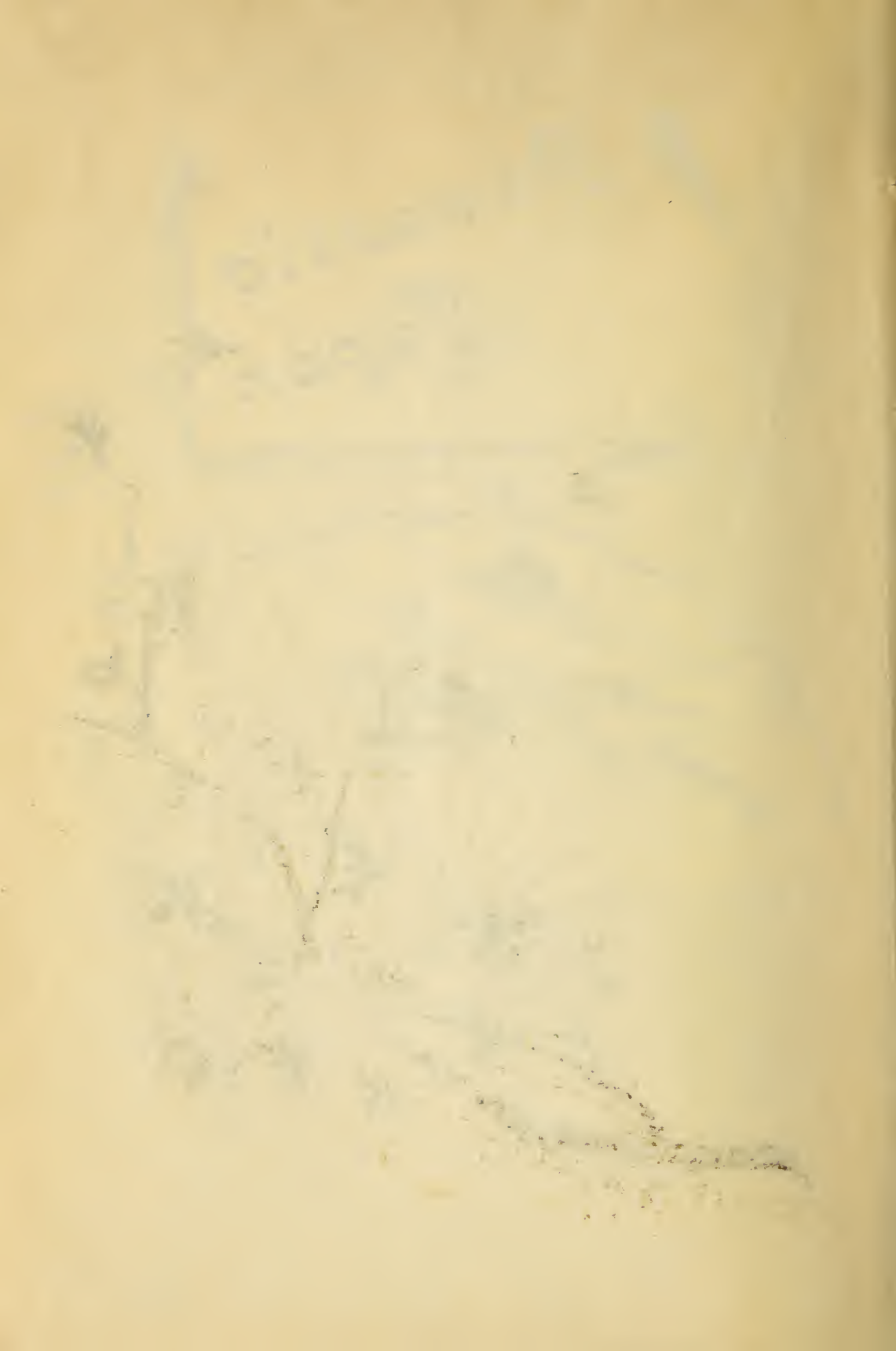




# Domestic Japan

VOL. 1.









Sept  
Hart Hansen  
June 13, 1950

Narumo, Kinjirō

# DOMESTIC JAPAN.

Illustrated Descriptions of Articles used

IN

JAPANESE DAILY LIFE.

BY

K. NARUMO.

VOLUME I.

YOKOHAMA :

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1895.



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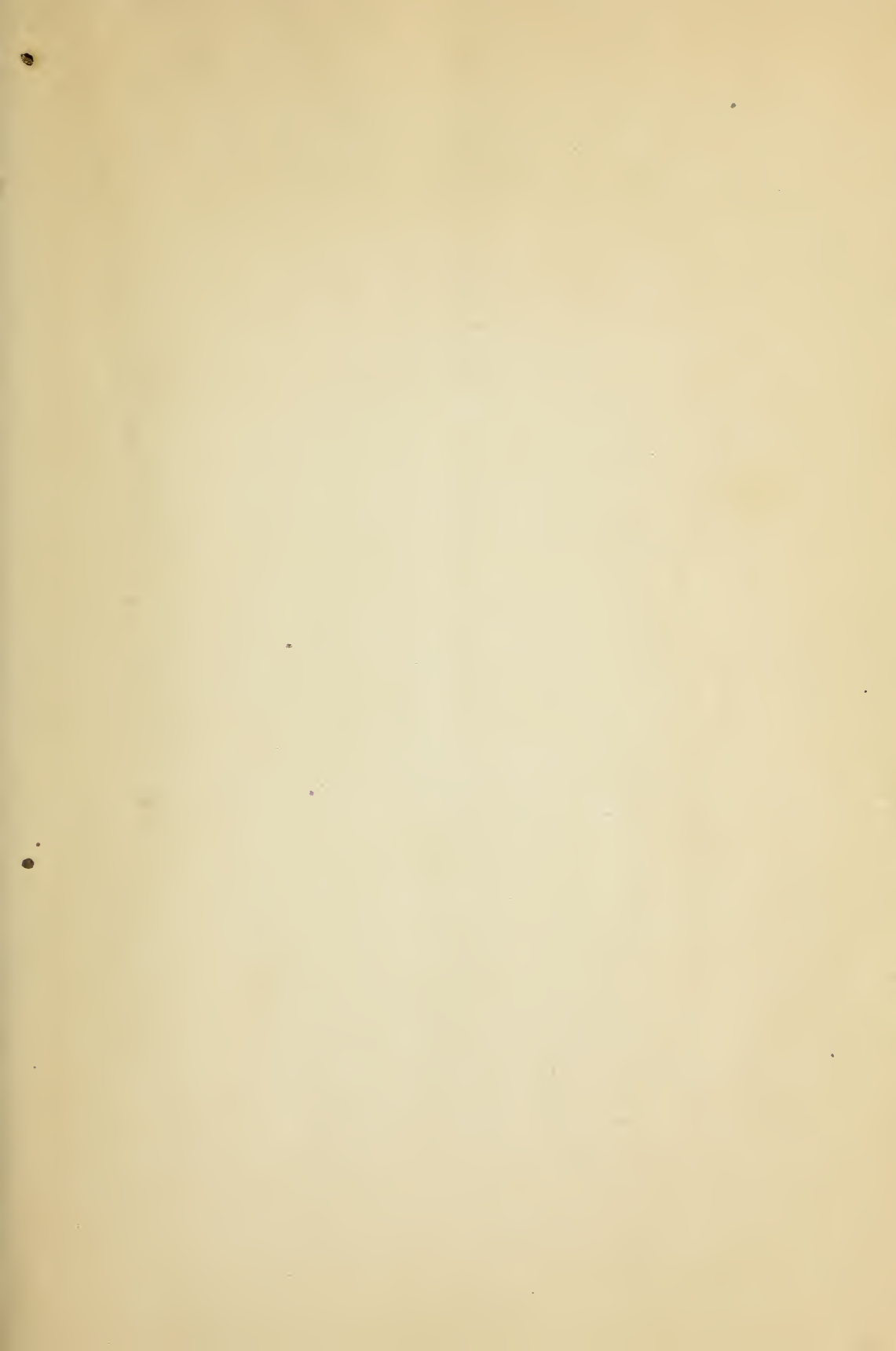
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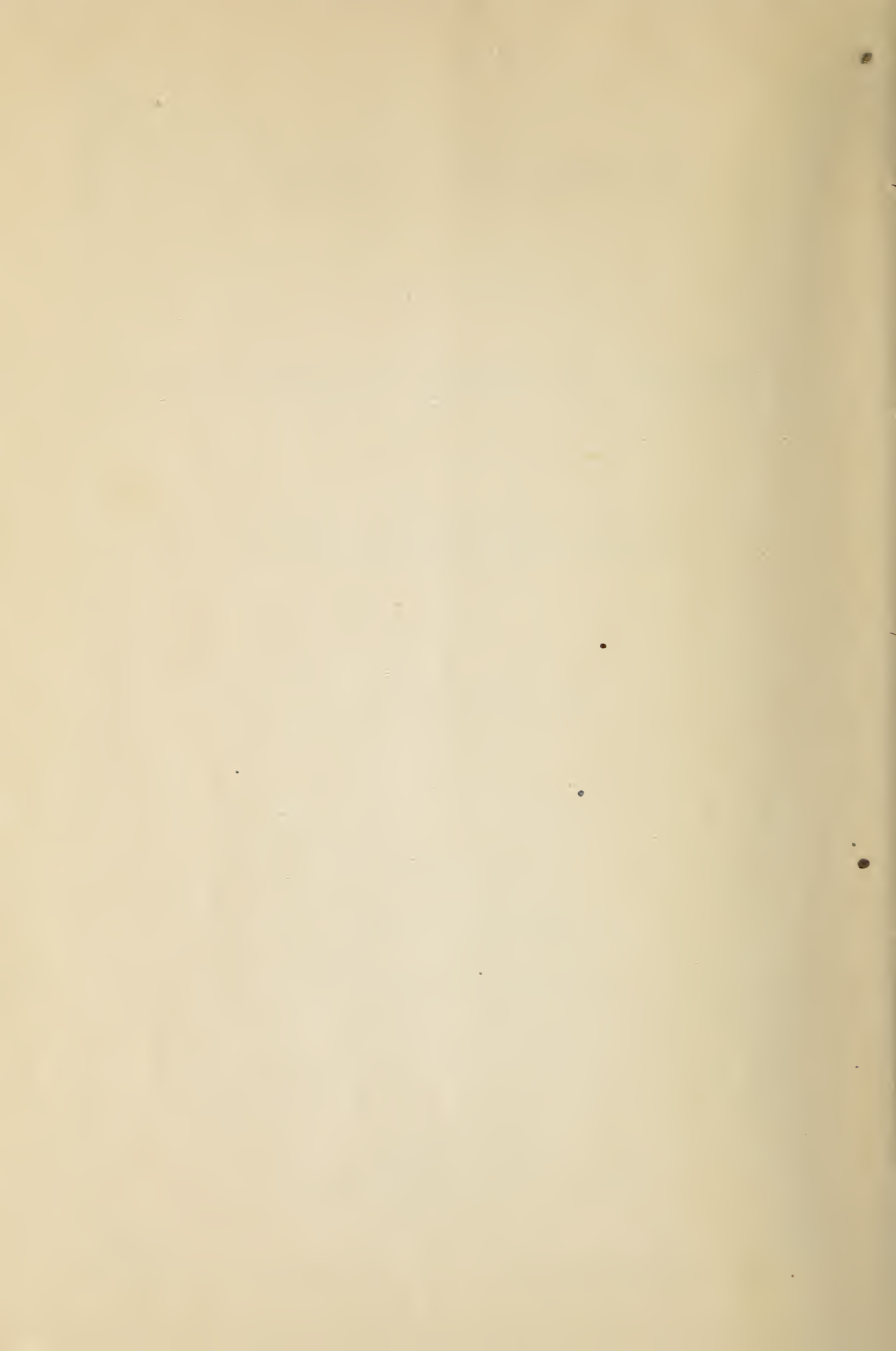
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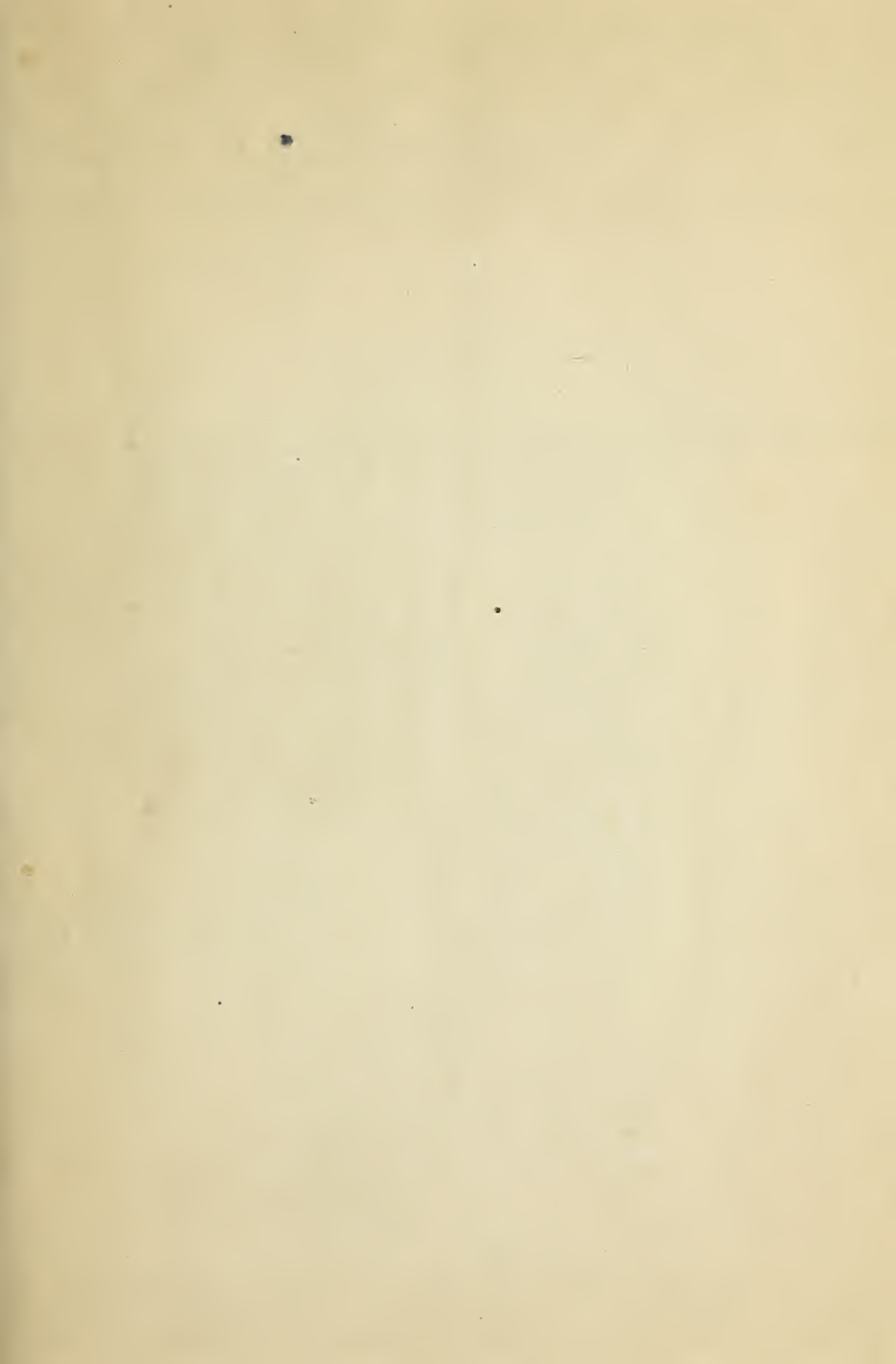
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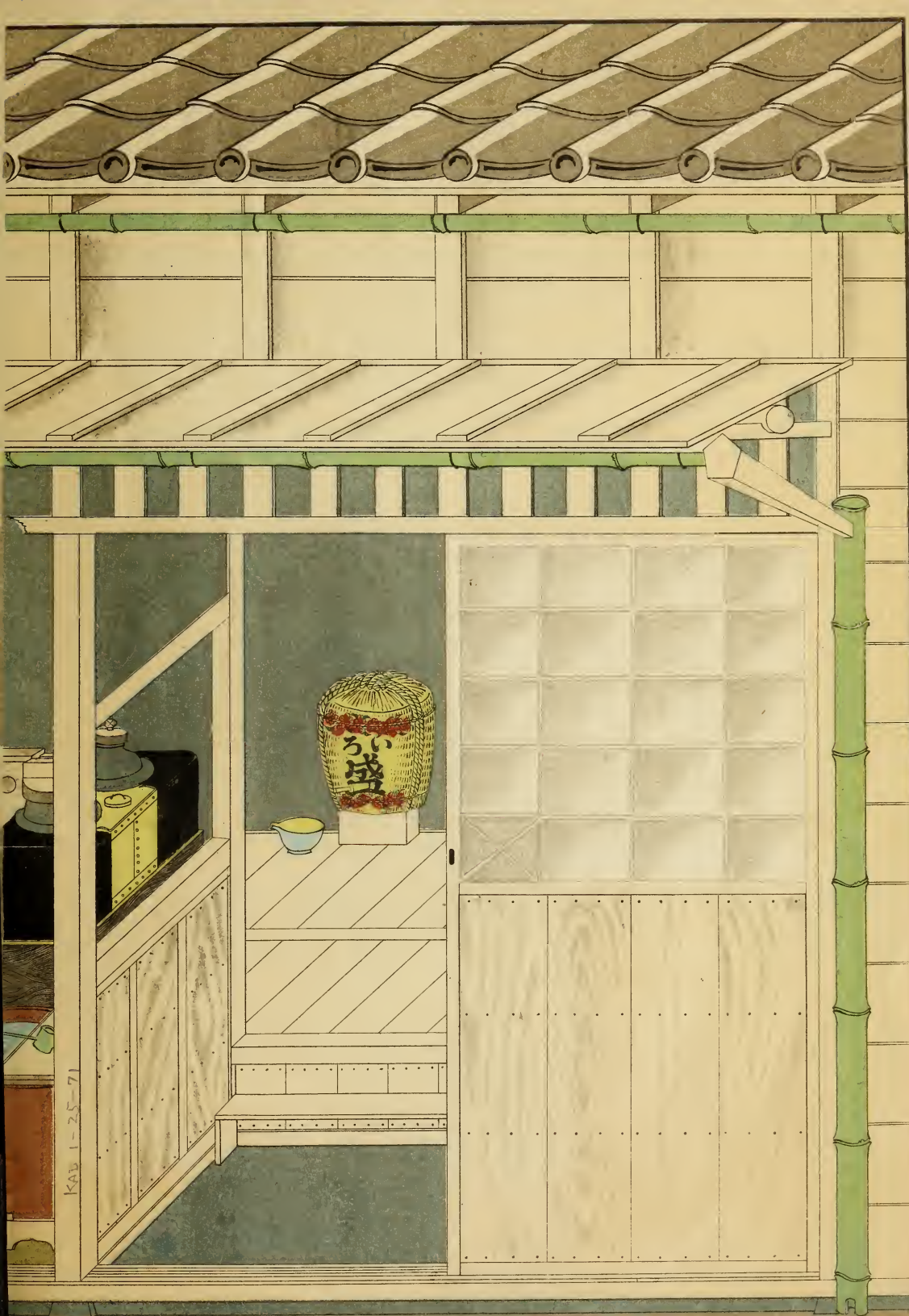


























# DOMESTIC JAPAN.

ILLUSTRATED DESCRIPTIONS OF ARTICLES USED  
IN JAPANESE DAILY LIFE.

## FIRST VOLUME. KITCHEN UTENSILS.

Fig. 8



Fig. 2



Fig. 13



Fig. 9

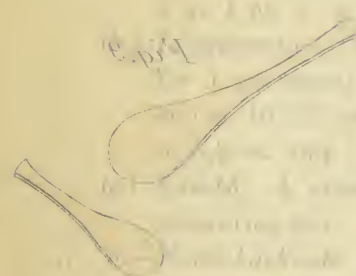


Fig. 15

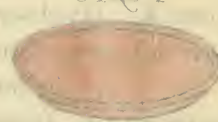


Fig. 14

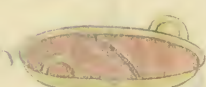
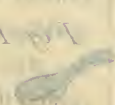


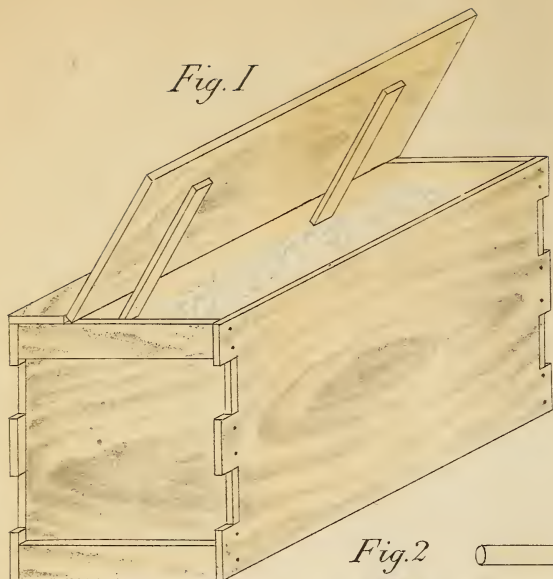
Fig. 10



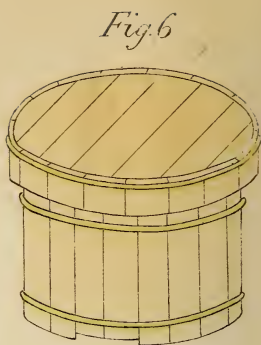
Fig. 7



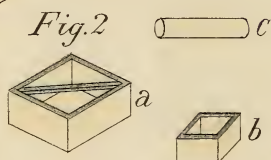




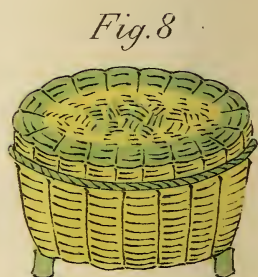
*Fig. 1*



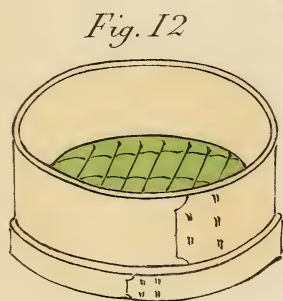
*Fig. 6*



*Fig. 2*



*Fig. 8*



*Fig. 12*



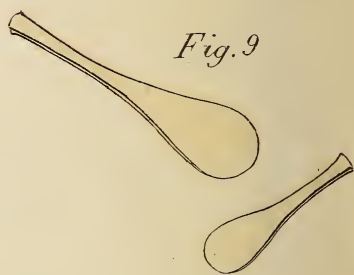
*Fig. 15*



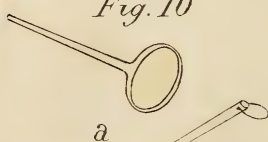
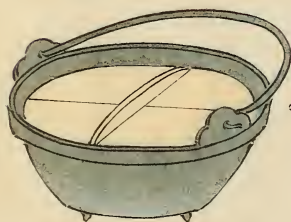
*Fig. 14*



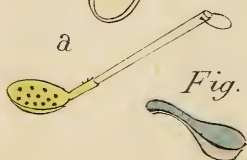
*Fig. 10*



*Fig. 9*



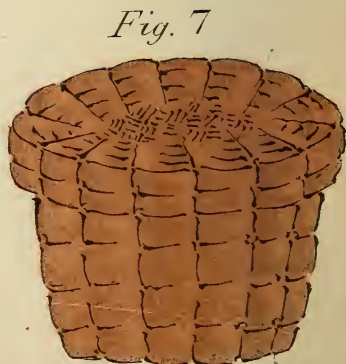
*a*



*Fig. 11*



*b*



*Fig. 7*

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# DOMESTIC JAPAN.

## ILLUSTRATED DESCRIPTIONS OF ARTICLES USED IN JAPANESE DAILY LIFE.

### FIRST VOLUME.—KITCHEN UTENSILS.

#### “*Kuriya*” or “*Daidokoro*,” Kitchen.

Fig. 1.—*Kome-bitsu*. Rice-box, a wooden box ranging in size for storing cleaned rice.

„ 2.—*Masu*. A small wooden box used for measuring the capacity of grain.

(a.) *Isshō-masu*. A measure for 1 shō (equal to 10 gō or 109.<sup>375</sup> cubic inches, about 1 qt. 1 pt. 3 oz. 1 dr. Imp.)

(b.) *Ichigō-masu*. A measure for 1 gō (equal to  $\frac{1}{10}$ <sup>th</sup> of a shō or 10.<sup>937</sup> cubic inches, or 5 $\frac{1}{10}$  oz. Imp.)

(c.) *Kakibō*. A sticker used in measuring rice.

„ 3.—*Kome-kashi-oke*. A wooden tub for washing rice before boiling.

„ 4.—*Kome-togi*. Rice-washer, used in Fig. 3. Is grasped by handles and turned from right to left in the rice and water.

„ 5.—*Kome-age-zaru*. A basket for draining rice after washing.

„ 6.—*Meshi-bitsu*. Rice-tub, a round wooden tub with cover, —made of arbor vita (*Thuya-*

*pisifera*) in which rice is put after boiling. It is generally called *Ohachi*.

Fig. 7.—*Meshi-bitsu-ire*. Rice-tub jacket, made of straw, lined with paper, and stained with *Shibu* (juice expressed from unripe persimmons), — is round and has a cover. In this the *Meshi-bitsu* is placed in winter, to keep the rice hot.

„ 8.—*Zaru-ohachi*. A round basket with cover for same use in summer.

„ 9.—*Shamoji*. A wooden spatula, oblong and slightly concave, —mostly used in serving rice.

„ 10.—*Shakushi*. A wooden ladle, round and deep, used mostly as a soup ladle.

(a.) *Ami-shakushi*. Mesh ladle, with head of tinned copper or brass, and wooden handle, —used for serving boiled food or stew.

„ 11.—*Chirirenge*. A porcelain spoon, short and small, shaped

# DOMESTIC JAPAN.

## ILLUSTRATED DESCRIPTIONS OF ARTICLES USED IN JAPANESE DAILY LIFE.

### FIRST VOLUME.—KITCHEN UTENSILS.

“Kunyu” or “Daikokoro,” Kitchen.

spoon, short and small, shaped  
“11.—Chiriyage. A porcelain  
food or stew.  
—used for serving boiled  
or brass, and wooden handle,  
with head of thin copper  
(a) 12.—Kawaboshi. Mesh ladle,  
as a soup ladle.  
round and deep, used mostly  
10.—Shakushi. A wooden ladle,  
—mostly used in serving rice.  
oblong and slightly concave,  
9.—Shamushi. A wooden spatula,  
in summer.  
ket with cover for same use  
8.—Zuwacha. A round bas-  
hot.  
in winter, to keep the rice  
this the Mesh-biten is placed  
round and has a cover. In  
multiple persimmons. — is  
Shibu (juice expressed from  
with paper, and stained with  
jacket, made of straw, lined  
Fig. 7.—Mesh-biten-rice. Rice-trap  
called Choshi.

—made of arbor vita (Thuja-  
round wooden trap with cover,  
6.—Mesh-biten. Rice-trap, a  
for draining rice after washing.  
5.—Kawage-daru. A basket  
to fill in the rice and water.  
a holes and turned from right  
used in Fig. 8. Is kneaded by  
4.—Kome-toki. Rice-washer,  
boiling.  
trap for washing rice before  
8.—Kome-kashiraka. A wooden  
measuring rice.  
6.—Kashi. A stick used in  
or  $\frac{1}{10}$  oz. Imp.)  
shio or 10.07 cubic inches,  
for 1.50 pounds to  $\frac{1}{10}$  of a  
6.—Kashi-maw. A measure  
1 pt 2 oz. 1 dr. Imp.)  
10.75 cubic inches, about  
1 shio (equal to 10.50 or  
1 shio maw. A measure for  
city of grain.  
used for measuring the cap-  
3.—Maw. A small wooden box  
for storing cleaned rice.  
wooden box ranging in size  
Fig. 1.—Kome-kashi. Rice-box, a











Fig. 17.—Mawita. A wooden chopping block for cutting and dressing vegetables, fish, &c. It is thick and has two legs.

18.—Kawa-mawki. An instrument for peeling radishes, carrots, &c.

19.—Saw-wi-maw. An instrument for shaving radishes, carrots, &c.

20.—Ovash. A grater made of tin-plated copper or porcelain for grating radish, horse-radish, &c.

21.—Yude-aga-saw. A bamboo basket with wooden handles, used in dipping out boiled vegetables.

22.—Vekaw. A small bamboo basket roughly bridged, in which vegetables are kept.

23.—Kaw-no-ko-saw. A large open basket with round bottom, resembling in shape a turtle shell, from which it takes its name.

24.—Ko-saw. A small, round open basket, finely bridged.

25.—Saw. A strainer for draining off water from vegetables, looks like a sieve, and its bottom is made of horse-hair closely woven.

26.—Saw-bach. A deep earthen mortar with finely cut inside surface, used for pulverising miso (a kind of relish, made of beans, wheat and salt), Sesamum orientale, &c.

27.—Saw-ko. A wooden stick or pestle, made of Santaloxylum piperitum stems.

like a part of the Lotus-flower.

Fig. 12.—Saw. Steaming basket for cooking food by steam. May be round or square, with woven bamboo bottom, through which the steam enters.

13.—Gozan-mawki. A copper vessel used for steaming boiled rice,—has a movable perforated upper bottom, through which steam passes from hot water in the lower compartment.

14.—Vode. A pot for boiling fish, vegetables and other food,—looks like Kawa but is shallower.

(a). Tetaw-mbe. An Iron pot.

(b). Kawadaw-mbe. A Copper pot generally tinlined.

(c). Shichin-mbe. A Brass pot.

(d). Dowe. An Earthen pot.

15.—Hawka. A kind of earthen pan, for roasting rice, beans, salt, &c.—also called Iron-baked firing pan.

16.—Hoch-fake. A knife case. The knives in the case are

(a). Naki-böck. Vegetable knife, having a thin blade,—also called Ura-ba.

(b). Sawim-böck. A knife with very narrow long blade, used in preparing Sawim (—raw flesh of fish, sliced thin, and eaten with soy).

(c). Döda-böck. A knife with broad, thick blade, used in cutting fish, chicken, &c.

like a petal of the Lotus-flower.

Fig. 12.—*Seirō*. Steaming basket, for cooking food by steam. May be round or square, with woven bamboo bottom, through which the steam enters.

„ 13.—*Gozen-mushi*. A copper vessel used for steaming boiled rice,—has a movable perforated upper bottom, through which steam passes from hot water in the lower compartment.

„ 14.—*Nabe*. A pot for boiling fish, vegetables and other food,—looks like *Kama* but is shallower.

(a.) *Tetsu-nabe*. An Iron pot.

(b.) *Akagane-nabe*. A Copper pot, generally tinlined.

(c.) *Shinchiu-nabe*. A Brass pot.

(d.) *Donabe*. An Earthen pot.

„ 15.—*Hōroku*. A kind of flat earthen pan, for roasting rice, beans, salt, &c.,—also called *Iri-nabe*, firing pan.

„ 16.—*Hōchō-kake*. A knife case. The knives in the case are

(a.) *Nakiri-bōchō*. Vegetable knife, having a thin blade, —also called *Usu-ba*.

(b.) *Sashimi-bōchō*. A knife with very narrow long blade, used in preparing *Sashimi* (= raw flesh of fish, sliced thin, and eaten with *sōy*.)

(c.) *Deba-bōchō*. A knife with broad, thick blade, used in cutting fish, chicken, &c.

Fig. 17.—*Manaita*. A wooden chopping block for cutting and dressing vegetables, fish, &c. Is thick and has two legs.

„ 18.—*Kawa-muki*. An instrument for peeling radishes, carrots, &c.

„ 19.—*Sen-nin-mai*. An instrument for shaving radishes, carrots, &c.

„ 20.—*Oroshi*. A grater made of tin-plated copper or porcelain, for grating radish, horse-radish, &c.

„ 21.—*Yude-age-zaru*. A bamboo basket with wooden handle, used in dipping out boiled vegetables.

„ 22.—*Me-zaru*. A small bamboo basket roughly braided, in which vegetables are kept.

„ 23.—*Kame-noko-zaru*. A large open basket with round bottom, resembling in shape a turtle shell, from which it takes its name.

„ 24.—*Ko-zaru*. A small, round, open basket, finely braided.

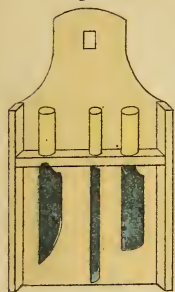
„ 25.—*Suinō*. A strainer for drawing off water from vegetables, —looks like a sieve, and its bottom is made of horse-hair closely woven.

„ 26.—*Suri-bachi*. A deep earthen mortar with finely cut inside surface, used for pulverizing *miso* (a kind of relish, made of beans, wheat and salt), *Sesamum orientalis*, &c.

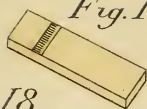
„ 27.—*Suri-kogi*. A wooden stick or pestle, made of *Zanthoxylum piperitum* stems.



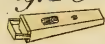
*Fig. 16*



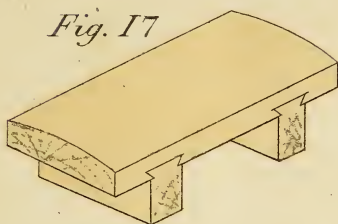
*Fig. 19*



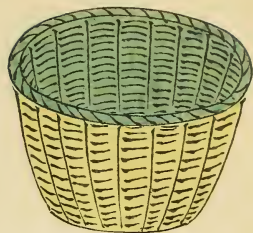
*Fig. 18*



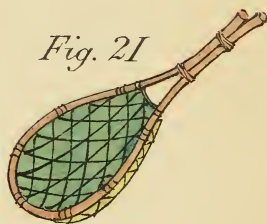
*Fig. 17*



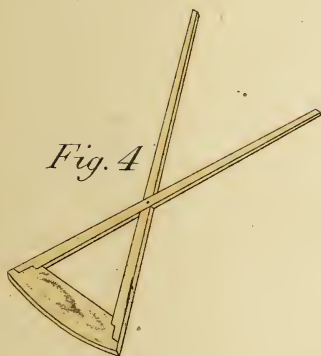
*Fig. 5*



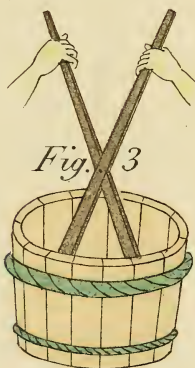
*Fig. 21*



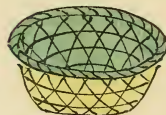
*Fig. 4*



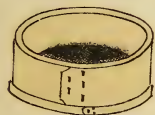
*Fig. 3*



*Fig. 22*



*Fig. 25*



*Fig. 26*



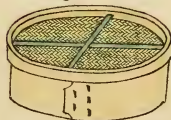
*Fig. 23*



*Fig. 27*



*Fig. 28*



*Fig. 24*





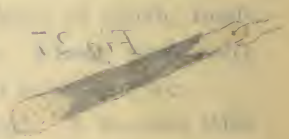
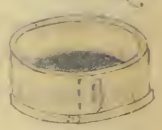
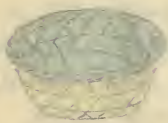
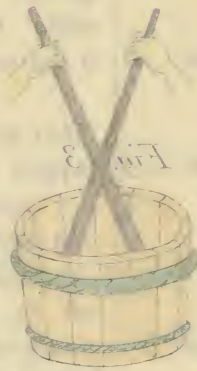














Fig. 30



Fig. 31



Fig. 32

Fig. 33



Fig. 35



Fig. 38

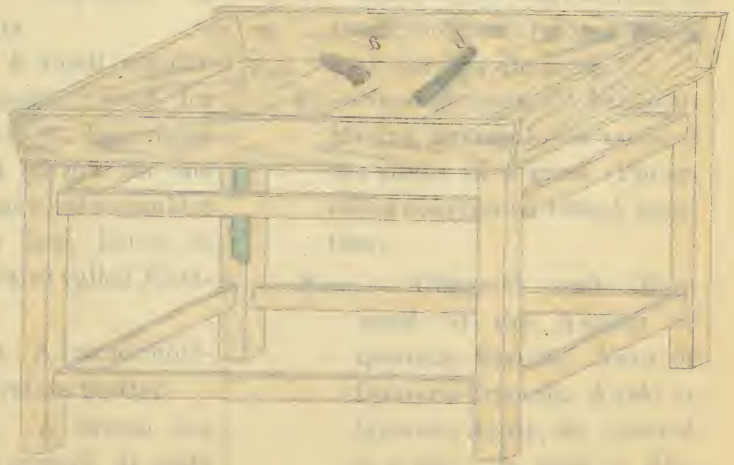


Fig. 36

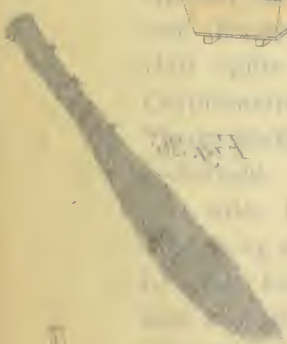
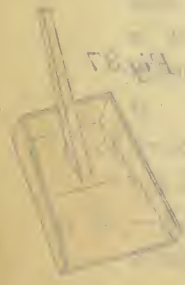
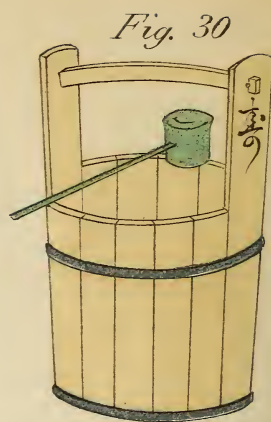
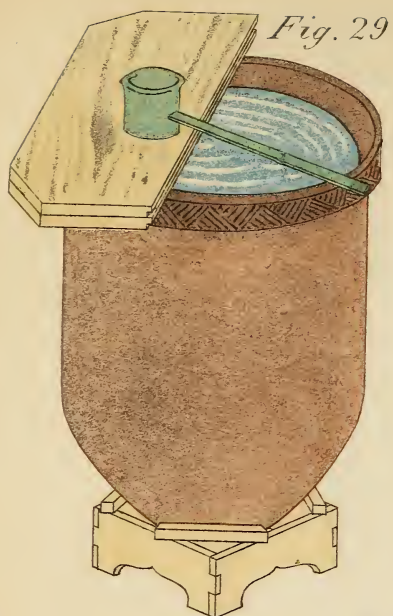
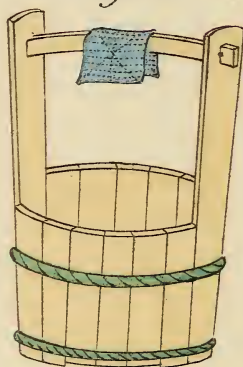


Fig. 37

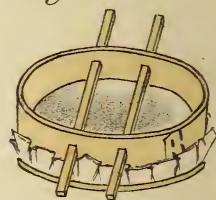




*Fig. 32*



*Fig. 31*



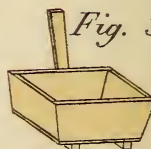
*Fig. 33*



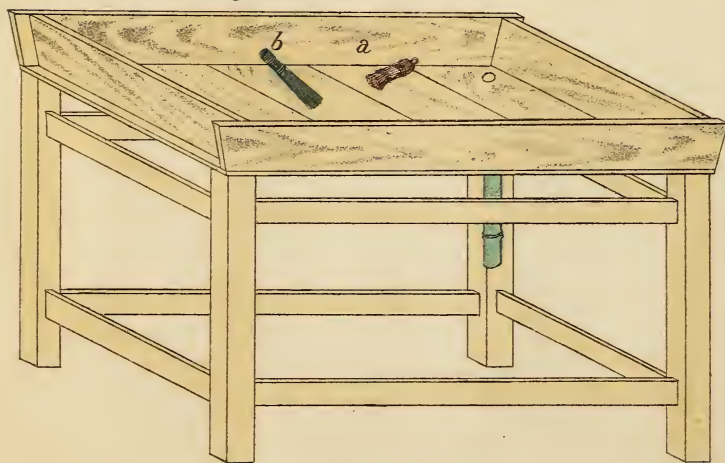
*Fig. 34*



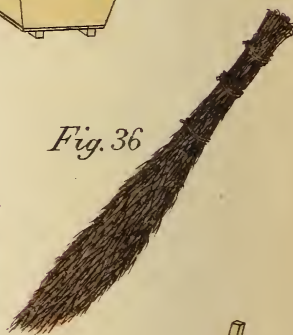
*Fig. 35*



*Fig. 38*



*Fig. 36*



*Fig. 37*

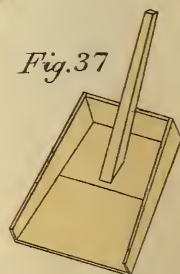


Fig. 28.—*Miso-koshi*. A kind of sieve, with bottom of coarsely braided bamboo, and frame of bamboo, used for straining pulverized *miso*.

„ 29.—*Midzu-game*. Water Jar. An earthenware jar for drinking water, with *Hishaku* (a bamboo dipper) resting on its cover.

„ 30.—*Teoke*. A wooden pail for carrying water. A small bamboo dipper lies on it.

„ 31.—*Midzu-koshi*. Water filter, a kind of *Suino* with bottom of victoria lawn.

„ 32.—*Zōkin-oke*. A wooden bucket used in washing *Zokin* or house cloth. The cloth on its handle is *Zokin* made of 2 or 3 thickness of cotton cloth quilted together. Is used for cleaning floors, thresholds, &c.

„ 33.—*Ko-oke*. A small, round, wooden tub with bamboo or iron hoops, made of long, thin splits of wood, either *Cryptomeria Japonica* or *Thuja pisinifera*.

„ 34.—*Saru-bō*. A small wooden tub with handle, used for dipping up water. Is rounded in shape, but narrow on one side, and somewhat resembles a monkey's face, hence its name.—It is also called *Kata-te*.

„ 35.—*Gomi-tame*. A box for holding dirt and refuse matter.

„ 36.—*Kusa-bōki*. A broom for sweeping the ground. Is made

of dried branches of a grass (*Kochia Scoparia*) tied together.

Fig. 37.—*Chiri-tori*. A dirt pan,—also called *Gomi-tori*.

„ 38.—*Nagashi*. A shallow, open box, with legs (a portable sink), for holding vessels to be washed,—has a drain-hole in one corner.

(a.) is *Tawashi*. A small bundle of the bark of *chamaerops excelsa*, or the root of a grass (*anthistiria arguens* var *Japonica*) or of straw rope,—used for scrubbing pots, kettles, &c.

„ 39.—*Shi-chi-rin*. A small portable furnace, made of earth or stone, used for cooking purposes. The picture shows *Yakwan* or tea kettle in place, over a charcoal fire.

„ 40.—*Shibu-uchiwa*. A coarse fan, stained with persimmon sap or *Shibu*,—used to start the fire in *Shi-chi-rin*.

„ 41.—*Sumi-tori*. Coal scuttle, a small box used for holding and carrying charcoal.

„ 42.—*Sumi-dawara*. A bale containing charcoal,—is made of the stems of a grass (*Phragmites communis*) bound together.

*Sumi*. Charcoal made from wood of the *Kunugi* or *Quercus Serrata*, *Nara* or *Quercus Crispula*, *Kashi* or *Quercus Acuta*, &c. charred in a kiln. Is used in *Shi-*



of dried branches of a grass  
(*Nochia Scoparia*) tied to-  
gether.

Fig. 37.—*Gumi-tori*. A dirt pan—  
also called *Gumi-tori*.

38.—*Nagashi*. A shallow, open  
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39.—*Shi-chi-rin*. A small portable  
furnace, made of earth or  
stone, used for cooking pur-  
poses. The picture shows  
*Yakuran* or tea kettle in place,  
over a charcoal fire.

40.—*Shi-bi-uchi-rin*. A coarse ear-  
thenware, stained with persimmon sap  
or *Shi-bi*,—used to start the  
fire in *Shi-chi-rin*.

41.—*Gumi-tori*. Coal scuttle, a  
small box used for holding  
and carrying charcoal.

42.—*Gumi-dan-ware*. A pale con-  
taining charcoal,—is made of  
the stems of a grass (*Phrag-  
mites communis*) bound toge-  
ther.

*Gumi*. Charcoal made from  
wood of the *Kumaki* or  
*Quercus serrata*, *Nara* or  
*Quercus crispula*, *Kashi* or  
*Quercus acuta*, &c. charred  
in a kiln. Is used in *Shi-*

Fig. 38.—*Miso-koshi*. A kind of sieve,  
with bottom of coarsely  
braided bamboo, and frame  
of bamboo, used for straining  
pulverized miso.

39.—*Mishu-dame*. Water jar.  
An earthenware jar for drink-  
ing water, with *Hishaku* (a  
bamboo gipper) resting on its  
cover.

40.—*Toko*. A wooden pail for  
carrying water. A small bam-  
boo gipper lies on it.

41.—*Mishu-koshi*. Water filter,  
a kind of sieve with bottom  
of victrola lawn.

42.—*Shi-bi-uchi-rin*. A wooden bucket  
used in washing *Shi-bi* or  
horse cloth. The cloth on  
its handle is *Shi-bi* made of 2  
or 3 thickness of cotton cloth  
dusted together. Is used for  
cleaning floors, thresholds, &c.

43.—*Ko-oke*. A small, round,  
wooden tub with bamboo or  
iron hoops, made of long,  
thin splite of wood, either  
*Cryptomeria Japonica* or  
*Thuja plicata*.

44.—*Gumi-dan*. A small wooden  
tub with handle, used for  
dipping up water. Is rounded  
in shape, but narrow on one  
side, and somewhat resembles  
a monkey's face, hence its  
name.—It is also called *Kate-  
te*.

45.—*Gumi-tame*. A box for hold-  
ing dirt and refuse matter.

46.—*Kasa-doki*. A broom for  
sweeping the ground. Is made











- (a.) *Kama*. An iron pot for boiling rice or water. Is made of wrought iron, deep and round, and has a flange on its outside. On the right side of *Kama* are *Hibachi* or fire tongs. On the left are *Tsawagi*.
- (b.) *Cha-dama*. A tea pot of iron or tinned brass. Has flange on its lower part, is narrowed at top and has a small mouth. Learning to the left of *Cha-dama* is *Hibachi*, a hollow bamboo, with all its joints except the last planed off. This is used as a blowpipe to rouse the fire.
- Fig. 50.—*Yin-no*. A fire shovel made of copper or iron, with a wooden handle.
- .. 51—*Kama-shiki*. A stand for *Kama* when removed from the fire.
- .. 52.—*Hae-cho*. A wooden sale to protect food from flies, and insects. Has silk gauze stretched over its sides to admit air. On its upper shelf is *Dombu*, porcelain bowl. On its middle shelf is *Tsuko*, a nest of boxes (Fig. 53). On its lower shelf is *Tsuko*, a round porcelain jar, with compressed mouth.
- .. 53.—*Zaw*. A dining table.
- (a.) *Masai-jawan*. A porcelain bowl with cover for rice.
- (b.) *Wan*. A lacquered wooden soup bowl.

- chir-in* and *Hibachi* or brazier.
- Fig. 43.—*Kama-dome*. A net work of copper or iron wire—used in roasting food.
- .. 44.—*Tek-kyu*. A gridiron made of iron wire, for broiling fish, meat, &c.
- .. 45.—*Tsukigi*. Firwood used in furnaces,—is also called *Maki*, or *Taki-mono*.
- .. 46.—*Hibachi-tsuko*. A rough earthenware pot with cover, in which burnt wood is extinguished.
- .. 47.—*Hibachi-bako*. A small box holding implements used in producing fire.
- (a.) *Hibachi-ishi*. A flint for striking fire.
- (b.) *Hibachi-dama*. A steel for striking fire.
- (c.) *Hokuchi*. Tinder (cinder of the stem of a grass, abraded with a file and steel, to catch the sparks).
- (d.) *Tsawagi*. Small, thin strips of wood, having one end tipped with sulphur, used with *Hokuchi* to start a flame.
- .. 48.—*Saw-tsawagi*. Matches.
- .. 49.—*Kawado*. A kiln made of earth, stone or bricks, over which *Kama* or *Nabe* is placed when in use. Is also called *Hottan* or *Kudo*. Wood for burning in same is stored in its lower partition.

*chi-rin* and *Hibachi* or brazier.

Fig. 43.—*Kana-ami*. A net work of copper or iron wire,—used in toasting food.

„ 44.—*Tek-kyu*. A gridiron made of iron wire, for broiling fish, meat, &c.

„ 45.—*Takigi*. Firewood used in furnace,—is also called *Maki*, or *Taki-mono*.

„ 46.—*Hikeshi-tsubo*. A rough earthenware pot with cover, in which burnt wood is extinguished.

„ 47.—*Hi-uchi-bako*. A small box holding implements used in producing fire.

(a.) *Hiuchi-ishi*. A flint for striking fire.

(b.) *Hiuchi-gama*. A steel for striking fire.

(c.) *Hokuchi*. Tinder (cinder of the stem of a grass, abutilon avicennae) used with the flint and steel, to catch the sparks.

(d.) *Tsukegi*. Small, thin strips of wood, having one end tipped with sulphur, used with *Hokuchi* to start a flame.

„ 48.—*Suri-tsukegi*. Matches.

„ 49.—*Kamado*. A kiln made of earth, stone or bricks, over which *Kama* or *Nabe* is placed when in use. Is also called *Hettsui* or *Kudo*. Wood for burning in same is stored in its lower partition.

(a.) *Kama*. An iron pot for boiling rice or water. Is made of wrought iron, deep and round, and has a flange on its outside. On the right side of *Kama* are *Hibashi* or fire tongs. On the left are *Tsukegi*.

(b.) *Cha-gama*. A tea pot of iron or tinned brass. Has flange on its lower part, is narrowed at top and has a small mouth. Leaning to the left of *Chagama* is *Hifuki-dake*, a hollow bamboo, with all its joints except the last planed off. This is used as a blowpipe to rouse the fire.

Fig. 50.—*Jiu-no*. A fire shovel made of copper or iron, with a wooden handle.

„ 51.—*Kama-shiki*. A stand for *Kama* when removed from the fire.

„ 52.—*Hae-chō*. A wooden safe to protect food from flies and insects. Has silk gauze stretched over its sides to admit air. On its upper shelf is *Donburi*, porcelain bowl. On its middle shelf is *Jū-bako*, a nest of boxes (Fig. 68). On its lower shelf is *Tsubo*, a round porcelain jar, with compressed mouth.

„ 53.—*Zen*. A dining table.

(a.) *Meshi-jawan*. A porcelain bowl with cover for rice.

(b.) *Wan*. A lacquered wooden soup bowl.



Fig. 42

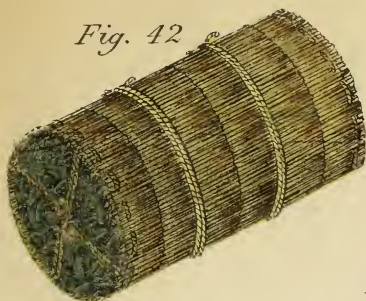


Fig. 43

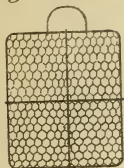


Fig. 20



Fig. 44



Fig. 49

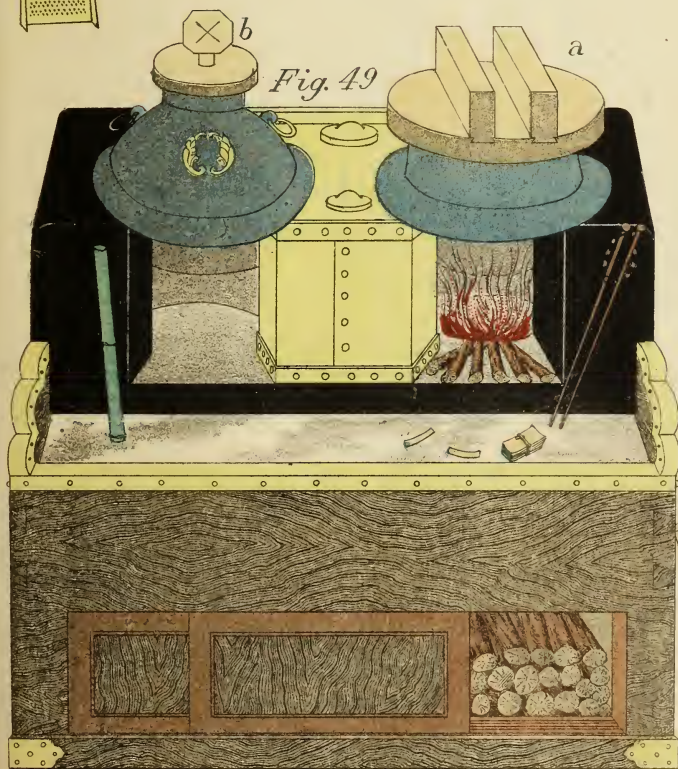


Fig. 41

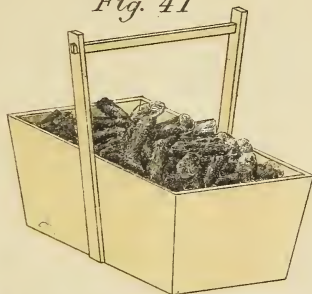


Fig. 39

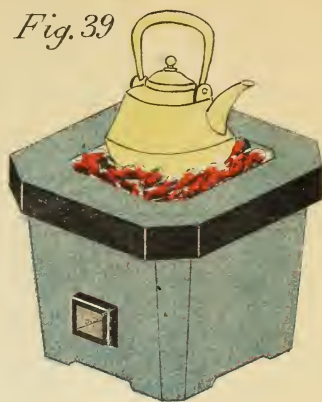


Fig. 40



Fig. 45



Fig. 46



Fig. 51



Fig. 47

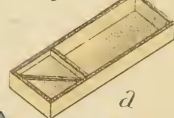
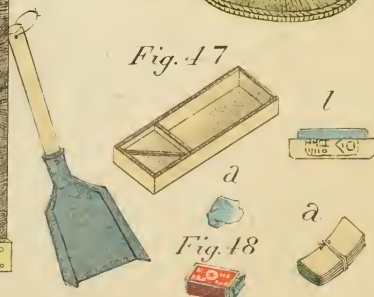


Fig. 48















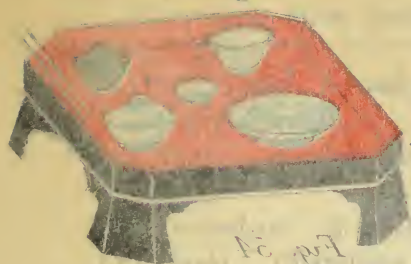


Fig. 3



Fig. 2



Fig. 24



Fig. 38



Fig. 65



Fig. 22



Fig. 54



Fig. 56



Fig. 60

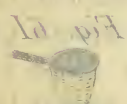


Fig. 61



Fig. 59



Fig. 5



Fig. 64



Fig. 66



Fig. 67



Fig. 52



Fig. 59



Fig. 53

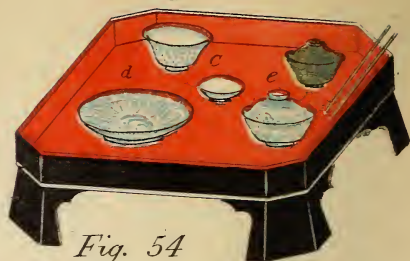


Fig. 54

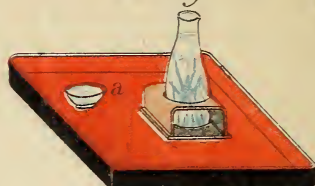


Fig. 55



Fig. 58



Fig. 62



Fig. 60



Fig. 61



Fig. 59



Fig. 56

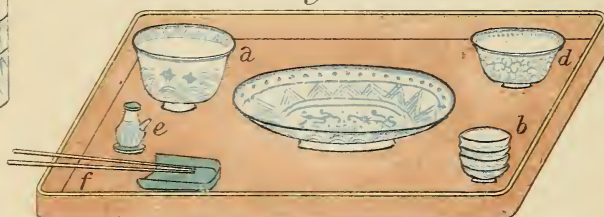


Fig. 64

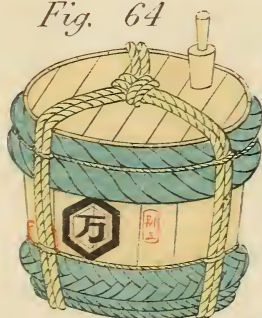


Fig. 63



Fig. 66



Fig. 65



(c.) *Teshio-zara*. A small, porcelain pickle dish.

(d.) *Sara*. A flat, porcelain dish.

(e.) *Ko-donburi*. A small bowl.

(f.) *Hashi*. Chopsticks, made of wood or ivory, used to eat with.

Fig. 54.—*Kan-dokuri*. A porcelain bottle for heating *Sake* (liquor) in hot water.

(a.) *Choku*. A small *Sake* cup, made of porcelain.

„ 55.—*Bon*. A wooden tray, round or square, with low edge.

„ 56.—*Hiro-buta*. A large tray, or waiter.

(a.) *Donburi*. A porcelain bowl.

(b.) *Kozara*. Small plates.

(c.) *Sara*. A platter.

(d.) *Haisen*. A porcelain basin for rinsing cups.

(e.) *Shōyu-tsugi*. A soy holder.

(f.) *Nuri-bashi*. Lacquered chopsticks for relishes.

„ 57.—*Kumi-futamono*. A nest of 3 or 5 deep, porcelain dishes, square or round, with a cover, in which food is kept.

„ 58.—*Cha-dzutsu*. A tin canister or box for holding tea.

„ 59.—*Cha-hōji*. A tea-firer, for heating or firing tea leaves. Is made of bent wood with paper bottom.

„ 60.—*Yunomi-chawan*. A tea cup, and usually has a wooden cover.

„ 61.—*Cha-koshi*. A tea strainer, —a bamboo basket, into which, when placed over the

*Yunomi-chawan*, tea is put, and hot water poured over it.

Fig. 62.—*Dobin*. A porcelain tea pot.

„ 63.—*Komo-kaburi*. A large *Sake* tub, wrapped in straw matting.

„ 64.—*Shōyu-daru*. A soy tub.

„ 65.—*Kata-kuchi*. An open bowl with a lip on one side, used in drawing *Sake* or *Shōyu* into vessels having a narrow mouth.

„ 66.—*Tokuri*. A porcelain bottle with long slender neck, used for holding *Sake*, vinegar, soy, &c.

„ 67.—*Kiridame*. Coarsely lacquered, wooden boxes of various sizes, placed one on top of another—the smallest at the top; deeper and coarser than *Jūbako*,—used for holding cooked food.

„ 68.—*Jūbako*. A nest of 3 or 5 square, shallow, wooden boxes, each of similar size and design, placed one on top of another. Same use as above. Some are gold lacquered.

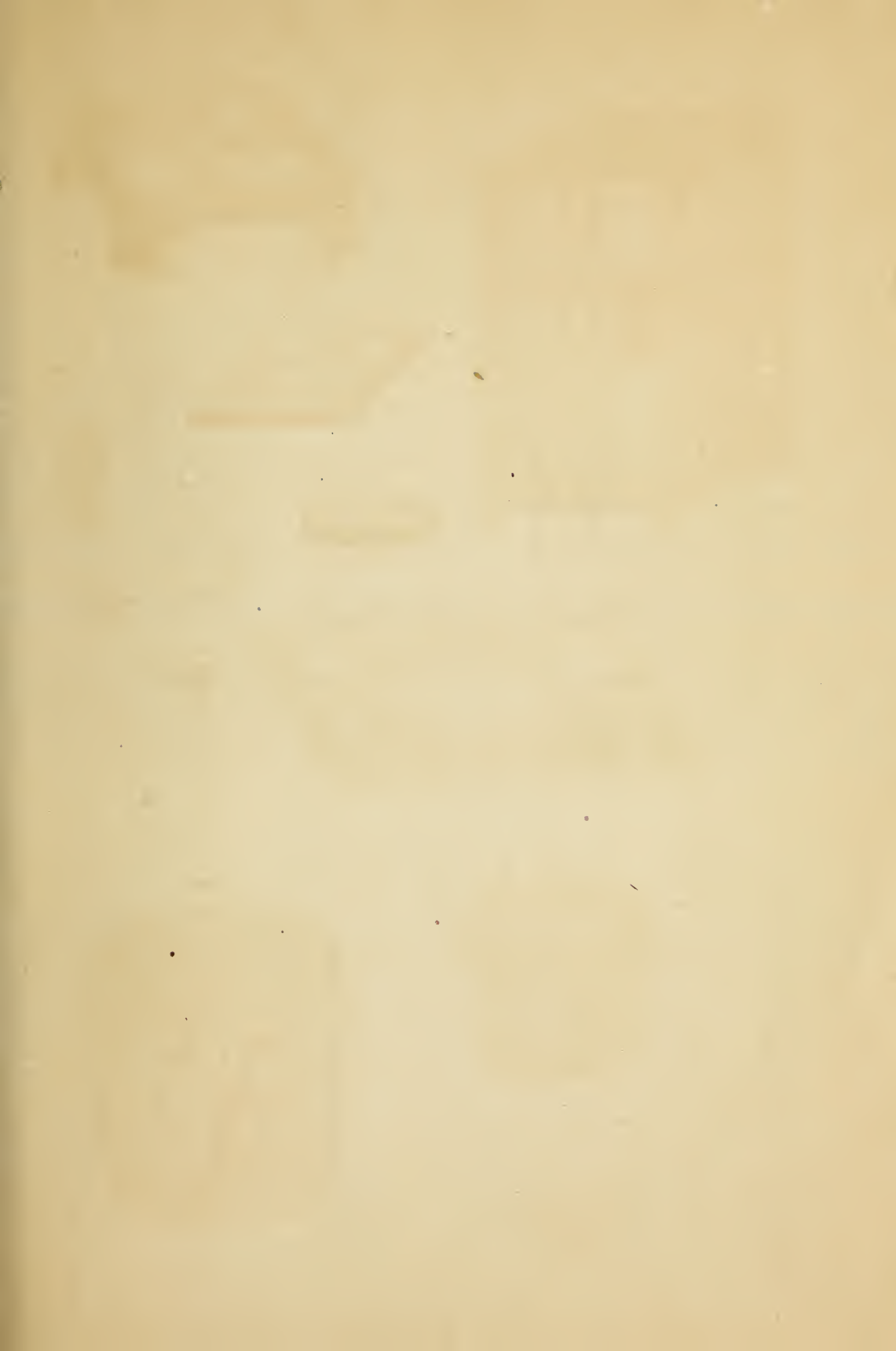
„ 69.—*Nedzumi-irazu*. A closed cupboard with doors and drawers, used for keeping food from rats. This picture shows a jar, bowl and a nest of dishes on its shelves.

„ 70.—*Rō-soku*. Candles. Paper well pitched is twisted into a wick, to which wax stirred in oil is daubed by hand,—then dried, and the operation



Fig. 62.—*Tsao-tai*. A porcelain tea pot.  
 63.—*Kuo-tai*. A large sake cup, wrapped in straw matting.  
 64.—*Su-tai*. A soy tub.  
 65.—*Kata-kuchi*. An open bowl with a lip on one side, used in drawing sake or shochu into vessels having a narrow mouth.  
 66.—*Toku*. A porcelain bottle with long slender neck, used for holding sake, vinegar, soy, &c.  
 67.—*Kirigane*. Coarsely lacquered, wooden boxes of various sizes, placed one on top of another—the smallest at the top; deeper and coarser than *tsu*,—used for holding cooked food.  
 68.—*Tsuno*. A nest of 3 or 5 square, shallow, wooden boxes, each of similar size and design, placed one on top of another. Same use as above. Some are gaily decorated.  
 69.—*Yatsu-tsu*. A closed cupboard with doors and drawers, used for keeping food from rats. This picture shows a jar, bowl and a nest of dishes on its shelves.  
 70.—*Ko-saku*. Candles. Paper well pitched is twisted into a wick, to which wax stirred in oil is daubed by hand,—then dried, and the operation

(e) *Tsuo-tsu*. A small, porcelain pickle dish.  
 71.—*Su-tai*. A flat, porcelain dish.  
 72.—*Ko-don*. A small bowl.  
 73.—*Hachi*. Chopsticks, made of wood or ivory, used to eat with.  
 Fig. 54.—*Kan-don*. A porcelain bottle for heating sake (hot) in hot water.  
 (a) *Choko*. A small sake cup, made of porcelain.  
 55.—*Bon*. A wooden tray, round or square, with low edge.  
 56.—*Hin-don*. A large tray, or waiter.  
 (a) *Don*. A porcelain bowl.  
 (b) *Ku*. Small plates.  
 (c) *Su*. A platter.  
 (d) *Hara*. A porcelain basin for rinsing cups.  
 (e) *Su-tsu*. A soy holder.  
 (f) *Nor-don*. Lacquered chopsticks for relishes.  
 57.—*Kan-tsun*. A nest of 3 or 5 deep, porcelain dishes, square or round, with a cover, in which food is kept.  
 58.—*Choko*. A tin canister for hot holding rice.  
 59.—*Choko*. A tea-filter, for heating or warming tea leaves. Is made of bent wood with paper bottom.  
 60.—*Tsun-tsun*. A tea cup, and usually has a wooden cover.  
 61.—*Choko*. A tea strainer,—a bamboo basket, into which, when placed over the











the back of Swavo or Chinese-  
ing rooms. Those made of  
72.—Hoke. A broom or sweep-  
last, when not in use.  
round, and can be shut upon  
paper. It may be oval or  
bamboo, which is covered with  
frame is made of finely split  
which a candle is burnt. Its  
73.—Chochin. A lantern in  
(a.) Bōsok-bako. A candle box,  
manufactured differently.  
made of cotton thread, and is  
foreign candle, has a wick  
What is called Seigō-to, or  
varies in size and length.  
round, slightly tapering, and  
proper size is obtained. It is  
repeated until a candle of

for shaving the same.  
for flavoring soup) and a knife  
of the bonito (which is used  
taining dried and smoked flesh  
wooden box with cover, con-  
76.—Katsushin-bako. A small  
wood in floors.  
bamboo bark—are worn on  
75.—Nori. Sandals made of  
waste paper.  
It also forms a receptacle for  
stand used for reaching high.  
74.—Fumi-dan. Footstool. A  
strips tied to an end of a rod.  
paper, silk, cotton, or cloth  
feathers, or more, usually of  
Fig. 73.—Hataki. A duster made of  
ropes excels are called Shwo-  
bōki.



repeated until a candle of proper size is obtained. It is round, slightly tapering, and varies in size and length. What is called *Seiyō-rō*, or foreign candle, has a wick made of cotton thread, and is manufactured differently.

(a.) *Rōsoku-bako*. A candle box.

Fig. 71.—*Chōchin*. A lantern in which a candle is burnt. Its frame is made of finely split bamboo, which is covered with paper. It may be oval or round, and can be shut upon itself when not in use.

„ 72.—*Hōki*. A broom for sweeping rooms. Those made of the bark of *Shuro* or chamae-

rops excelsa are called *Shuro-bōki*.

Fig. 73.—*Hataki*. A duster made of feathers, or more usually of paper, silk, cotton, or cloth strips tied to an end of a rod.

„ 74.—*Fumi-dai*. Footstool. A stand used for reaching high. It also forms a receptacle for waste paper.

„ 75.—*Zōri*. Sandals made of bamboo bark,—are worn on wooden floors.

„ 76.—*Katsubushi-bako*. A small wooden box with cover, containing dried and smoked flesh of the bonito (which is used for flavoring soup) and a knife for shaving the same.



Fig. 71



Fig. 13



Fig. 67

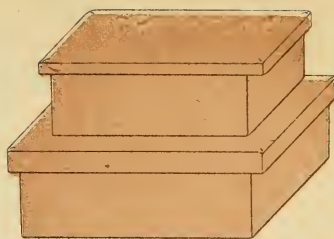


Fig. 68



Fig. 71



Fig. 76.



Fig. 69

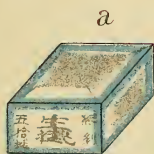


Fig. 70



Fig. 72



Fig. 75



Fig. 74

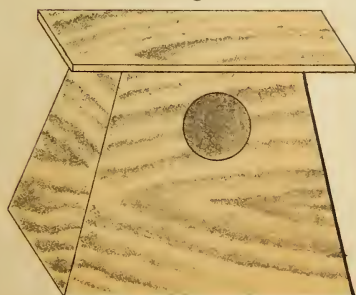






Fig. 67



Fig. 68

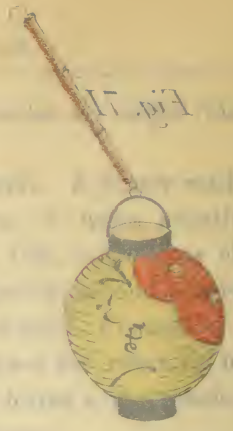


Fig. 71



Fig. 69

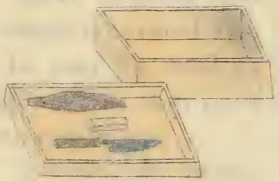


Fig. 70



Fig. 72

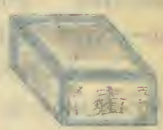


Fig. 73



Fig. 74

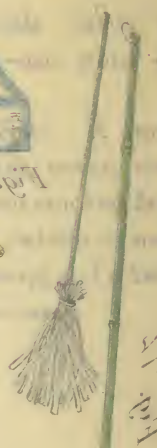


Fig. 75



Fig. 76



Fig. 66

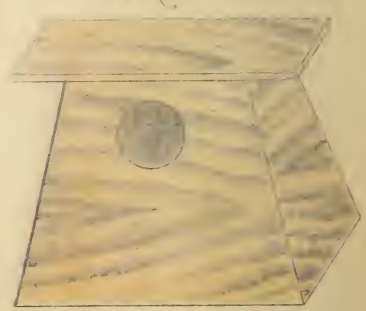
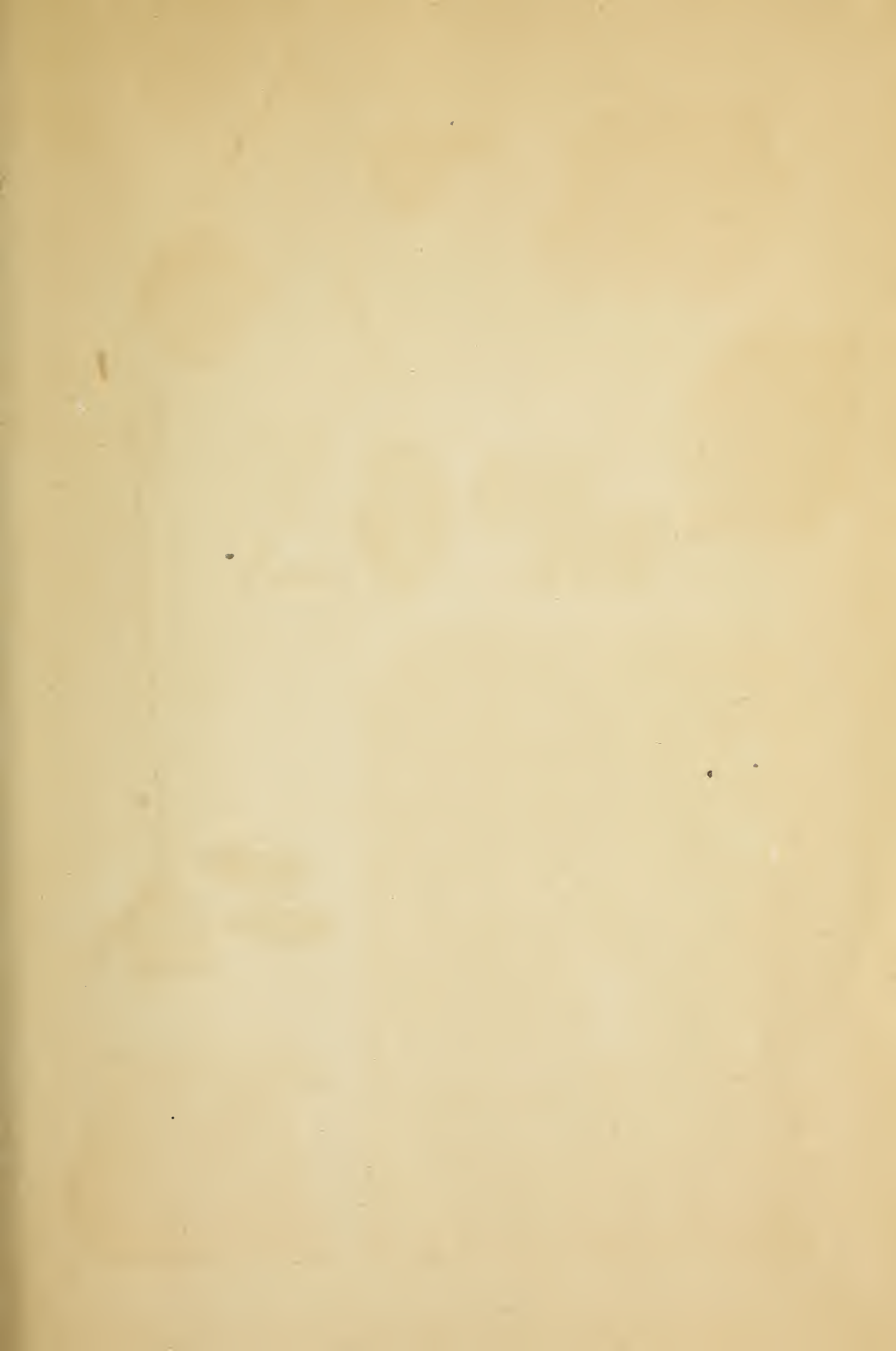
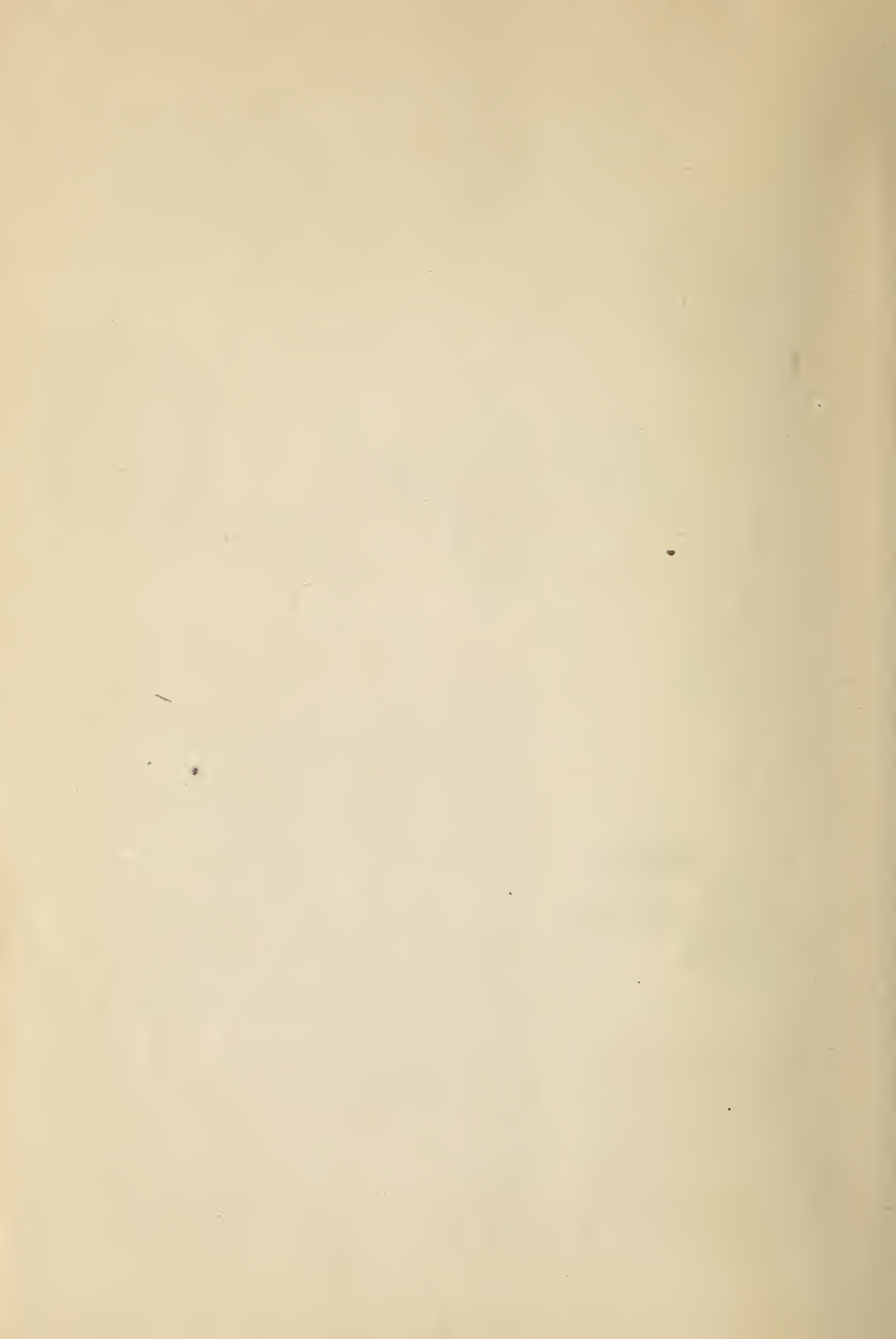


Fig. 77











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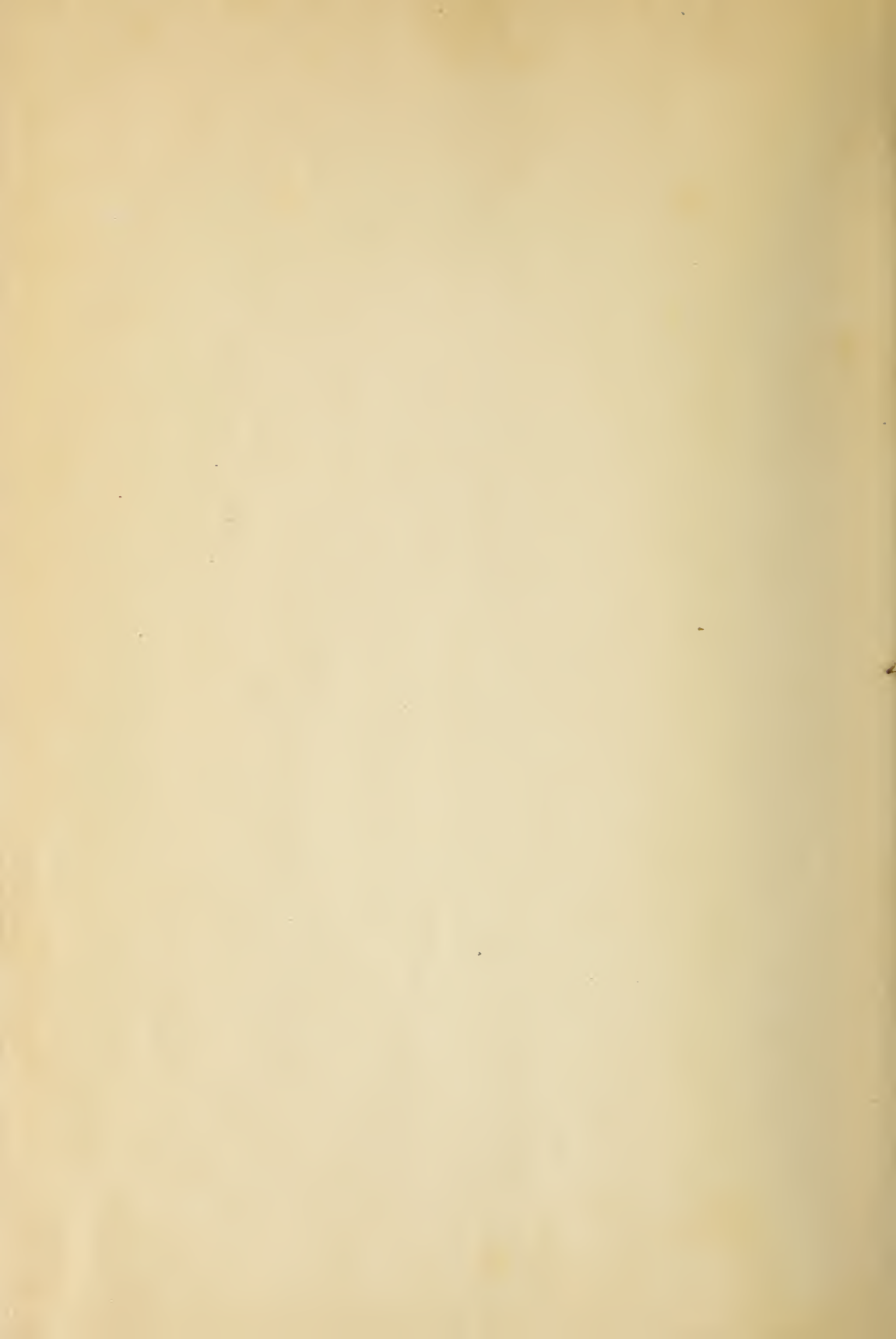
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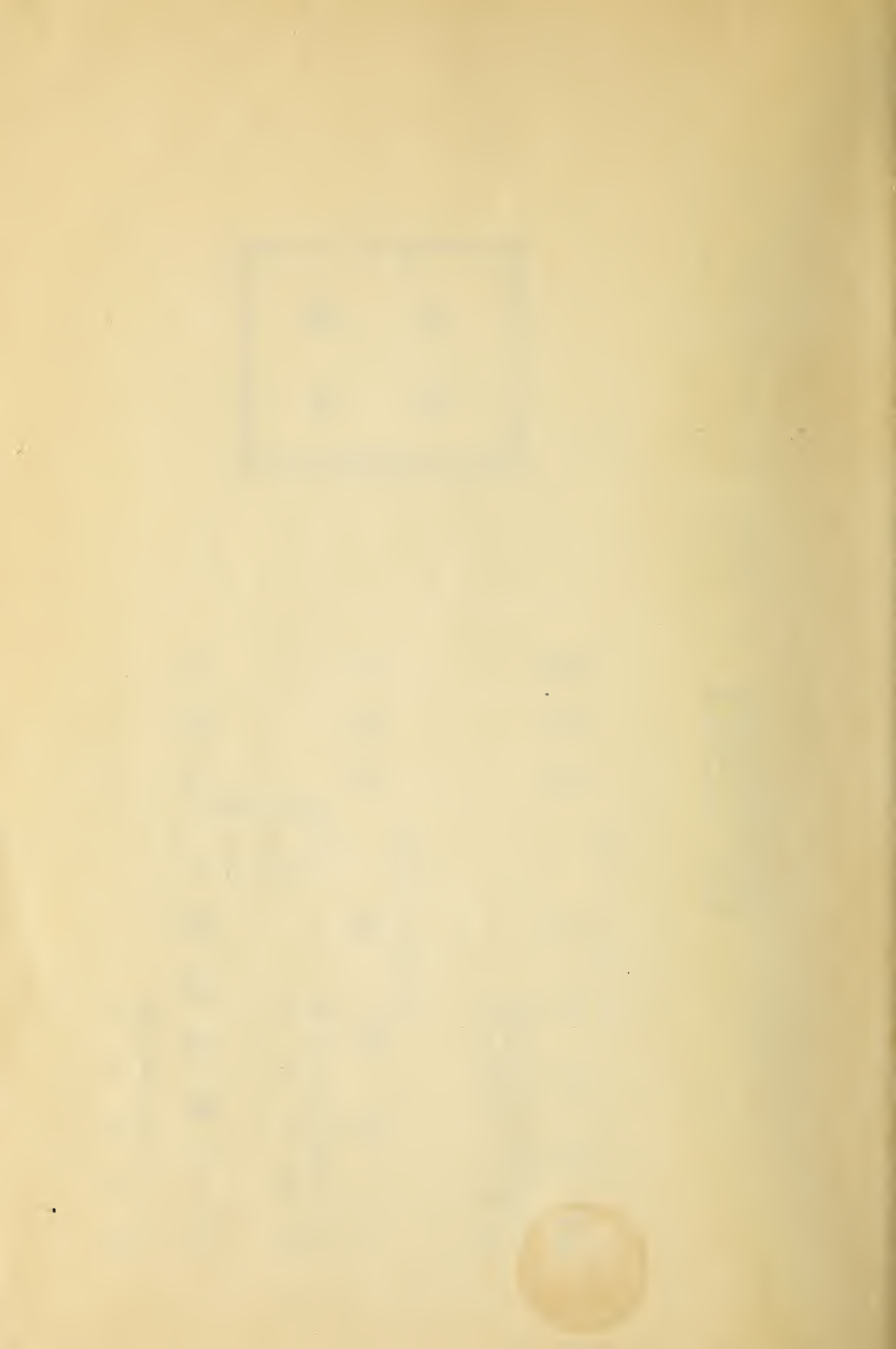
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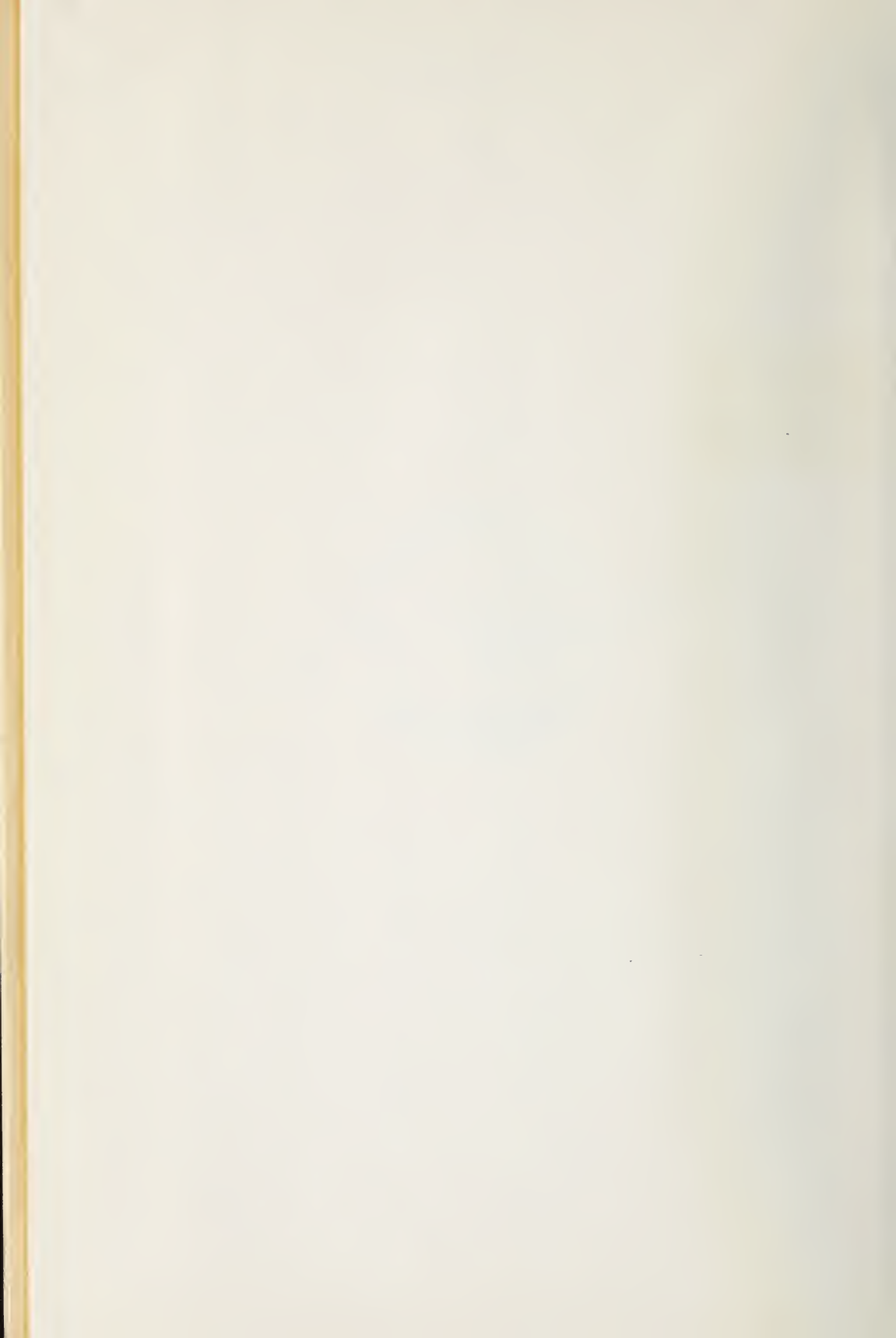


















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